

Dictionary

of

Wine

Terms



Since 1832

GUASTI, CALIFORNIA

Chez Cary

571 -

Orange

Beef Wellington

-160 gal

Small Cooperage

Cheap wine - screw caps

Red and purple wine, eggs

Burgundy - tannin - disappear with eggs

penicillin - 8-12 yrs - penicillin

white wine - lower in tannins

Dark cooperage - expensive in wine quality wine

Red wine - fermented on
the skin

Ripple - carbonated wine

Dictionary of Wine Terms

fourteenth edition/revised

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WINE PUBLICATIONS

96 Parnassus Rd.

Berkeley, Calif. 94708

pumpkin oil -
aerating yeast
with O₂ of
to every skin
with must
2X/day

mixing yeast
cap yeast
must

to blend the must
designed to blend
subsequent

Grouper pd. on the basis
of degree balling
Emerald Reelant grown
only in Calif.

must - juice
white wine - from
colored grape -

Basket press -
wine press - pneumatic
tube inside cylinder
press wine - poor quality
used as a blending wine

WORLD PRODUCTION OF WINE

(IN GALLONS: 1967)

EUROPE		AFRICA	
Albania.....	810,821 ¹	South Africa...	114,250,057
Germany.....	160,340,405	Algeria.....	165,727,062
Austria.....	68,538,437	Egypt.....	1,188,810
Belgium.....	116,239	Morocco.....	28,727,065
Bulgaria.....	72,996,633	Tunisia.....	24,431,366
Spain.....	598,642,289		
France.....	1,717,830,450	TOTAL....	334,324,360
Greece.....	102,214,888 ²		
Hungary.....	126,525,920	ASIA, ASIA MINOR	
Italy.....	1,982,010,450	Cyprus.....	10,831,380
Luxembourg.....	3,259,981	Iran.....	95,105
Malta.....	1,056,720	Israel.....	10,004,497
Netherlands.....	243,046	Japan.....	11,715,326
Portugal.....	260,444,389	Jordan.....	388,345
Rumania.....	171,717,000 ³	Liberia.....	1,003,884
Switzerland.....	22,460,319	Syria.....	196,286
Czechoslovakia...	18,615,180	Turkey.....	11,474,553
U.S.S.R.....	449,977,530		
Yugoslavia.....	140,543,760	TOTAL....	45,709,735
TOTAL.....	5,895,966,836	OCEANIA	
THE AMERICAS		Australia.....	42,370,773
Argentina.....	735,474,874	New Zealand..	2,269,306
Bolivia.....	158,508 ³		
Brazil.....	33,352,725 ¹	TOTAL....	44,640,079
Canada.....	11,664,075 ¹		
Chile.....	129,125,980	WRDL. TOTAL 7,444,565,533	
United States....	182,421,574	11964	21966
Mexico.....	3,015,985 ⁴	3EST.	41965
Peru.....	6,606,429		
Uruguay.....	22,104,733 ³	SOURCE: Prepared by	
		Wine Institute from Bul-	
TOTAL.....	1,123,924,883	letin de P.O.I.V. No. 452,	
		October 1968 — Office In-	
		ternational de La Vigne Et	
		Du Vin.	

a

ACETIC ACID: The acid which is deliberately encouraged in the production of wine vinegar (from *vin aigre*, French for sour wine). It is brought about by the oxidation (by microorganisms) of the alcohol in table wine.

ACIDITY OF WINE: The combined result of acids natural to grapes and wine. Dissolved in the wine, proper acidity brings a wine liveliness. A wine lacking enough acid is flat; too much acid makes it taste sharp on the tongue.

ACRE: A measure of land containing 4,840 square yards. An acre of vineyard can produce from 1½ to 15 tons of grapes, depending upon the variety planted. Wine grapes generally are sparse producers.

AERATION: Adding oxygen to "must" or wine by mechanical means.

AGING: A complex process in which certain changes take place in a wine, resulting in the formation of desirable aroma and bouquet. Generally, white table wines require less aging than reds.

AGRAFE: (*Ah-graff'*) Clamp used in Champagne production to hold down the cork while fermentation builds up pressure in the bottle. Most producers now use a crown closure, eliminating the clamp.

ALAMEDA COUNTY: A San Francisco Bay area county which includes the Livermore Valley, known for its white table wines.

ALCOHOL: Ethyl alcohol (C_2H_5OH). In wine, the result of fermentation of grape juice. Its usual range in U. S. wines is from 10 to 14 per cent for table wines, and from 16 to 21 per cent for dessert wines. *Label statements:* Alcoholic content must be noted on the label of a bottle. But because it's not always possible to bring a wine to an exact alcoholic requirement, the government permits some leeway. In table wine, the actual alcoholic content must be within $1\frac{1}{2}$ per cent of the label statement; in dessert wine, the permissible variation is only 1 per cent.

ALDEHYDES: The product of a middle step in the change of alcohol in wine to acid. It is brought about by yeast activity as well as by oxidation during aging. High aldehyde content is not desirable in most wines but is desirable in Sherry.

ALEATICO: (*Ah-lay-ah'-tee-co*) A black wine grape of Italian origin with a Muscat flavor. Also, a red wine made predominantly from this grape.

ALICANTE BOUSCHET: (*Ah-lee-kahn'-tay Boo-shay'*) A French wine grape, the juice of which is red (a rare thing among grapes).

ALSACE: A French province on the Rhine which has been alternately under French and German control. Noted for its light, fruity white table wines.

ALTAR WINES: (also called sacramental wines) Wines made to the requirements of a particular faith and used in the performance of church rituals. May not be sold to the public.

AMELIORATION: Addition of sweetening agents, acids or water (or all) to "must" or to wine, to correct natural deficiencies. Federal laws and regulations prescribe maximum quantities which may be added to must or wine on bonded premises.

AMBER: A color term applied mostly to sweet wines of dark golden hue.

AMERICAN WINES: Wines made from native American grapes or from hybrids (crosses between these grape vines and the European type of vine, called *vinifera*). These wines usually have a distinctive accent towards fruitiness. California wines, made from *vinifera* grapes, are not ordinarily called American, but can be.

AMONTILLADO: (*Ah-mon-teel-yah'-do*) A type of Spanish Sherry, usually dry.

AMOROSO: (*Ah-mor-oh'-so*) A type of Spanish Sherry generally richer and sweeter and not so costly as Amontillado.

ANALYSES: In the wine industry, chemical or physical tests intended to determine the components of the wine. Purpose: to discover any defects in concentration or balance of these components so that corrections can be made and the wine matched to the recognized standard for the type.

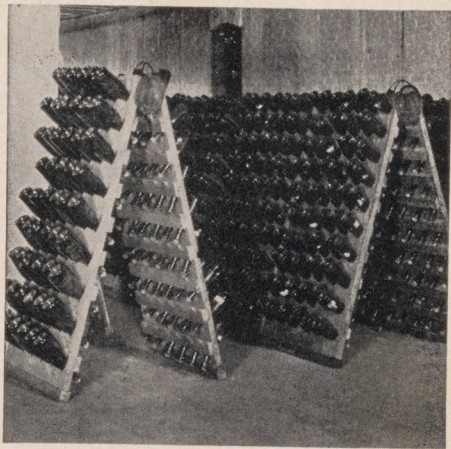
ANGELICA: (*An-jell'-ee-ka*) A California sweet white dessert wine. This type was originated in California.

APERITIF: (*Ah-pair-ee-teef'*) French term for a beverage taken before meals. Purpose: to stimulate the appetite.

APPETIZER WINE: American equivalent to French term, *Aperitif*. Includes Sherry, Vermouth, Madeira, Marsala and others used to stimulate appetite before meals.

A-RACKS: Racks shaped like an "A" containing a series of holes. Champagne bottles are placed in the holes neck down as fermentation nears its end, and each day the bottles are given a slight shake and turned. This brings the sediment in the bottle down into the neck, which makes it easier to eject. (See *Disgorging*). Also called Riddling Racks.

ARMAGNAC: (*Ar'-man-yak*) A brandy produced, principally from Folle Blanche grapes, in the south of France.



A-Racks hold the bottles neck down

AROMA: The perfume of wine that originates from the grapes used in making the wine, contrasted to "bouquet," the perfume of the wine itself.

ARAMON: A French wine grape.

ARGOLS: The crystal-like deposits collecting on the inside of storage vats, sometimes referred to as wine stone. Composed chiefly of potassium bitartrate.

ASTI: Important wine-making town in Italy. Also name of a California town in the Sonoma County wine making district.

ASTRINGENCY: A quality of wine that causes the mouth to pucker and which is directly related to the wine's acid and tannin content.

AUSLESE: (*Ows'-lay-zeh*) German term signifying that a wine has been made from selected bunches of grapes.

b

BACCHUS: (*Bah'-kuss*) The Roman god of wine. Also a red wine grape grown in northern Ohio and in New York state.

BALANCED WINES: Wines possessing the right proportion of sugar, acidity, and other principal constituents of wine, so as to be pleasing to the palate.

BALLING: A measure (expressed as degrees Balling) that indicates the amount of soluble solids (mainly sugars) in grape juice or "must." Same as Brix.

BARBERA: (*Bar-bay'rah*) A red wine grape which originated in the Piedmont district of Italy; also a heavy-bodied red table wine made from Barbera grapes.

BARSAC: A rather sweet white wine of pronounced bouquet, produced in the town of Barsac, southeast of the Bordeaux district, France.

BEAUJOLAIS: (*Bo-jaw-lay'*) A vineyard district to the south of the celebrated *Cote D'Or* (Golden Slope) vineyards of France. The major grape of the district is the Gamay.

BEAUNE: (*Bone*) A center of wine trade in the Burgundy district of France.

BEERENAUSLESE: (*Bay'-ren-owsh-leh-zeh*) Made from individually selected berries of selected bunches.

BERNCASTEL (BERNKASTEL): A noted winemaking district of the Moselle, Germany, famed for its "Doktor" and other wines.

BINNING: Storing of bottled wines for development in glass. Today, bottles are often stored upside down in case for same purpose.

BITTERNESS: A defect due to secondary fermentation or to qualities which a wine has extracted from the stems, stalks and seeds of grapes during crushing or fermentation.

BLENDING: The art of mixing wines of various qualities and constituents to make a rounded wine.

BODEGA: (*Bo-day'-gah*) A term applied to a Spanish wine cellar built above ground.

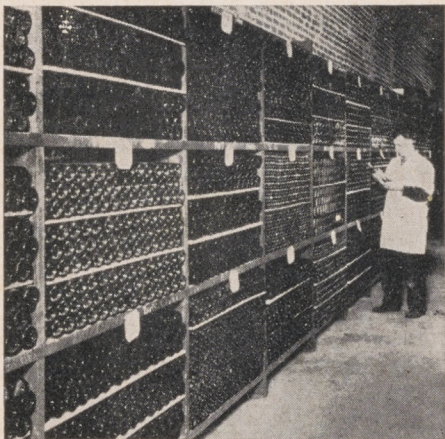
BODY: The feeling of substance in a wine. Depends on amount of alcohol and soluble solids in the wine, and distinguishes heavy from light-bodied wines.

BONDED PREMISES: Premises for production and storage of alcoholic beverages, bonded in favor of the Federal governments, to insure payment of taxes.

BORDEAUX: (*Bor-dough'*) A city and a region in France centering on the Gironde River noted for its red table wines (Clarets).

BOTTLE AGING: Storing bottled wines to permit them to mature.

BOTTLE RIPE: A term applied to aging wines considered ready for bottling.



Binning permits wine to "bottle age"

BOTTLES: Wines packaged in the U. S. for sale in *interstate* commerce may use only the following bottle sizes:

Miniature: 2, 3 or 4 oz.

Split: 6.4 oz. (Champagne mainly).

Half-Pint: 8 ounces.

Tenth: 12.8 ounces.

Pint: 16 oz. (often flat sided.)

Fifth: 25.6 oz. (Most widely used size.)

Aperitif: 30 oz. (Aperitifs only.)

Quart: 32 ounces.

Magnum: 51.2 oz. (Two-fifths.)

Half-Gallon: 64 ounces.

Jeroboam: 102.4 oz. (Double Magnum.)

Gallon: 128 ounces.

3-Gallon: (Rarely used.)

4.9 Gallon: (Demijohn.)

Foreign wines packaged in their own country for sale here, and U. S. wines sold only in the state where packaged, are not limited to these bottle sizes.

BOTTLED IN BOND: Term applied to distilled spirits including brandy, four years old or more, bottled under government supervision on bonded premises. Not necessarily an indication of quality.

BOUQUET: (*Boo-kay'*) The perfume of wine, as distinguished from *aroma*, the perfume of the grape. Comes from slow oxidation of alcohol in the presence of fruit acid in the wine.

BRANDY: A distillate obtained from wine. When produced for consumption, it is referred to as beverage brandy, to distinguish it from neutral brandy, used in the production of dessert wines. *Cognac* and

Armagnac are brandies produced in the regions of those names in France. Brandies produced from a fruit wine other than grape wine must show the name of the fruit on the label. (Example: Apple Brandy, Plum Brandy, etc.).

BREED: The character or degree of perfection possessed by a wine.

BRIGHTON: A red hybrid of *labrusca* and *vini-fera*. Grown widely in New York.

BRILLIANT: A term applied to wine of a high degree of clarity—demanded in the U.S. much more than in Europe.

BRIX: A measure ($^{\circ}$ *Brix*) of the sugar content of juice or wine.

BRUT: (*Broot*) Dry; refers to sparkling wines, theoretically without sweetness. However, most Brut Champagnes do have an edge of sweetness.

BULK WINES: Wines which are stored, shipped or packaged in containers having a capacity of five gallons or more.

BURGER: (*Bur'-ger*) Grape used in making certain white wine types in California.

BURGUNDY: A red table wine, heavier in body, darker in color than Claret.

BUTTS: Casks containing 100 to 140 gallons.

BY-PRODUCTS: Products resulting directly or indirectly from grape growing or wine-making operations, whether used in original form, or submitted to additional processing, or combined with other ingredi-

ents to produce specific products. These by-products include tartrates, wine vinegar, grape juice, grape and wine jellies, grape seed oil, grape concentrate or syrup, certain medicines, grape tannin, wine pomace, etc.

C

CABERNET: (*Ka-ber-nay'*) A red dry table wine in which the Cabernet Sauvignon or Ruby Cabernet grape predominates. **RUBY CABERNET:** a grape developed by the University of California; a cross between the Cabernet Sauvignon and the Carignane.

CABERNET SAUVIGNON: (*Saw-veen-yawn'*) Red wine grape used for making the best of the Bordeaux type wines (Clarets); also the name of a wine made wholly or in major part from this grape.

CANA: A wine district in Israel noted for its association with Christ's first miracle when he changed water into wine at the wedding of Cana.

CANANDAIGUA LAKE: Westernmost of the larger lakes of the Finger Lakes district in New York state, where there is a considerable grape acreage.

CANDLE: To candle is to test bottled wines for their clarity by holding them up before a candle or other light.

CAPSULES: Metal, wax or cellulose protectors for wine bottles shaped to cover the top of the cork and part of the bottle neck.

CARBON DIOXIDE: A gas given off by grape juice as it ferments, CO_2 . Also the gas which gives the "sparkle" to effervescent wines.

CARBONATED WINES: Wines made sparkling by being charged directly with carbon dioxide gas. Production of this wine type in the U. S. is limited.

CARIGNANE: (*Kar'-een-yahn*) A red wine type made predominantly from a grape of the same name. The grape is extensively planted in California.

CASSE: (*Kass*) Clouding of wine due to presence of iron, copper, tartrates, etc. Sometimes forms a precipitate. In both cases, wine has an off taste.



Candling tests clarity of the wine.

CATAWBA: (*Kuh-taw'-bah*) Commonest American grape for white wine. At its best around Keuka Lake, N. Y., and in the Lake Erie district in Ohio.

CELLAR: Building or room for making or storing wine. A bonded winery (BW) may, upon application, call itself a bonded wine cellar (BWC).

CHABLIS: (*Shah-blee'*) A white table wine; dry, fruity, straw colored. A white Burgundy.

CHAMPAGNE: White wine made effervescent by second fermentation in a closed container. This produces a gas (CO_2) which is trapped in the wine and escapes slowly when bottle is opened, providing a "sparkle" to the wine. The colder the wine, the slower the bubbles escape.

CHAMPAGNE ROUGE: A red Sparkling wine. Often classed with Sparkling Burgundy.

CHARACTER: A wine is said to have character when it has a *definiteness* of qualities, good or bad.

CHARBONO: (*Shar-bo'-no*) A red wine grape which produces a Burgundy type of wine. Also, a wine made from this grape.

CHARENTE: (*Shar-ahnt'*) A department (state) in France containing the city and vineyard district of Cognac, noted for its brandies.

CHARMAT PROCESS: (*Shar'-mah*) Method of making sparkling wine by causing a second fermentation in a large-sized container instead of in the bottle. So-called "Bulk Champagne" process.

CHARDONNAY: (*Shar-doe-nay'*) A white grape that produces fine white table wines. Also called Pinot Chardonnay. One of the important grapes in the production of Champagne.

CHASSELAS DORE': (*Shah'say-las Do-ray'*) A white wine grape of French origin.

CHATEAU: In wine, a castle or large country estate in France which gives its name to the wines produced there. (German equivalent: *Schloss*.)

CHATEAU TYPE: A sweet Sauterne type of wine made in the U. S.

CHAUTAUQUA AND ERIE GRAPE BELT: Narrow strip extending along the southern shore of Lake Erie, west of Buffalo. Main vineyards lie between Angola, in New York State, and Erie, in Pennsylvania.

CHENIN BLANC: (*Shay-nan-Blawn*) A white wine grape and the light, fresh table wine made predominantly from this grape.

CHIANTI: (*Kee-ahn'-tee*) Dry, medium-bodied, ruby red, strongly flavored wine, Italian in character. Often, Chianti is bottled in wicker - covered, bulbous flasks. White Chianti is also produced, but to a lesser extent.

CHILLPROOFING: Cooling of wine to clarify it so as to prevent possible clouding or deposit of sediment in the bottle.

CLARET: A light dry red table wine. Originally, the British name given to the red wines of Bordeaux, France.

CLEAR: Translucent, *i.e.*: without cloudiness. Clarity is one of the prime demands in wine by the American public.

CLINTON: A riparia hybrid grape used in red wine making in the Eastern states.

CLOUDY: Dim, due to very fine substances in suspension in the wine.

COARSE: A wine in poor balance, with excessive astringency or acidity.

COAST COUNTIES REGION: California counties extending along the Pacific Coast and around the Bay of San Francisco, from Mendocino through San Luis Obispo County. Noted for their production of quality table wines.

COGNAC: (*Kon'yak*) The brandy type which is made in France's Cognac region, centering on the city of the same name. No other brandy may be called Cognac.

COLD DUCK: Sparkling wine consisting (by regulation) of half Sparkling Burgundy, half Champagne. Increasingly popular.

COLOR OF WINE: Red, yellow, ruby, straw, gold, etc. Color comes from color pigments extracted from the inner skins and juice of grapes. Shades vary with aging, due to oxidation of wine.

COLORIMETER: An instrument for measuring the tint and the depth of color of wines.

CONCORD: The most widely planted native American grape in the United States. Used in the production of the popular "kosher type" wines.

CONCENTRATE: In wine, a syrup made by evaporation of grape juice. Can be reconstituted by addition of water for making wine.

CONTROLLED FERMENTATION: A fermentation so regulated (generally through refrigeration) as to slow down or speed up the process, as desired. Fermentation can also be controlled in closed vats by varying the pressure in the vats.

CONNOISSEUR: (*Kon-oh-sur'*) An experienced judge of wines; one who knows wines that are the best of their kinds and so has a set of standards against which he may compare the wines he tastes.

CO-OPERATIVE WINERIES: Wine-producing premises owned and operated by growers whose grape tonnage is crushed there.

CONSUMPTION: Wine consumption in the U.S. during 1968 hit some 214 million gallons. California supplied around 157 million gallons, other states marketed 34 million gallons, and roughly 22 million gallons came from outside this country. By wine classes: dessert wine consumption totaled 80 million gallons, table wine sales volume reached 95.8 million gallons, Flavored wines topped the 15 million gallon mark, Vermouth sales totaled 9.9 million gallons, Sparkling wine reached just over 12 million gallons, and fruit wine sales approximated a million gals.

COOKING WINE: Wine seasoned with various condiments (mainly salt) for kitchen use. Untaxed; can't be sold as beverage.

CORKSCREW: Instrument with spiral screw used for extracting corks. "Helix" type (hole down center of spiral) is generally rated better than "Auger" type (solid center). Cork extractors with hollow needle, using CO₂ or pumped air to push cork out, are now available.

CORKY WINE: Wine that has extracted unpleasant odor from cork.

COTE D'OR: (*Coat d'Oar*) The "Golden Slope" that forms the northern part of France's Burgundy area. Divided into the Cote de Beaune (*Coat-du'-Bone*) and Cote de Nuits (*Coat-du-n'wee*).

CRACKLING WINE: A wine with just a suggestion of effervescence. Called *pétillant* in France, and *frizzante* in Italy. Rarely produced in the United States.

CRADLE: A receptacle used to hold a bottle of wine at an angle, and from which the wine is poured.

CRUSH: The process of converting whole grapes to pulp and juice through application of pressure. Also, name given to the entire procedure of preparing grapes for wine making. (Example: California's 1968 crush totaled 1,544,205 tons.)

CRUSHER: A piece of equipment which sweeps the grape berries from the stems, and breaks the skin to release the juice.

CRUST: Fixed deposit on side of stored bottle wines. Rare in U. S. wines.

CUCAMONGA: Important wine production center of Southern California.

CUTTINGS: Cut canes of vines from 18 inches to 2 feet in length, usually taken from the vines during the dormant season and before the spring growth begins; used in setting out new vineyards. Cuttings are often grafted to disease-resistant roots.

CUVEE: (*Ku-vay'*) Blend of still wines used in making Champagne and other Sparkling wines.

CYNTHIANA: American grape type; same as the Norton grape.

d

DECANTER: Glass bottle for serving wine that has been removed from its original container. Also, a bottle of a wide variety of shapes used for packaging wine.

DECANTING: Drawing off clear wine from bottled wine that has developed crust and deposit.

DELAWARE: Native American white wine grape.

DELICATE WINE: A light, well-balanced wine, soft and agreeable.

DELIMITED AREA: An area with sharply defined geographical limits which often gives a wine type name to the beverage produced there from grapes grown there. Ex.: Lodi, Bordeaux, Cognac.

DEMI-SEC: Semi-dry. In the U. S. this term is used to describe a fairly sweet Sparkling wine.

DEMIJOHN: A large wicker-encased bottle, with approximately 5-gallon capacity.

DEPOSIT: Sediment precipitated by wine as it matures in the bottle, usually an indication of age. A natural process.

DESSERT WINE: Wines of varying sweetness and with an alcoholic content ranging from 16 to 21 per cent. Includes: Port, Sweet Sherry, Muscatel, Tokay, Angelica, etc.

DIANA: Reddish Eastern grape, not unlike the Catawba.

DIAMOND (MOORE'S): A white grape which is a *vinifera-labrusca* hybrid.

DISGORGING: A method for getting rid of the natural sediment in a bottle of Sparkling wine after fermentation in the bottle has ended. The sediment has previously been brought into the neck of the bottle (see *A-Rack*), and the neck is immersed in a low temperature liquid until the sediment freezes. The clamped cork or closure is loosened, and both the closure and the sediment are forced out by internal pressure. The bottle is then re-filled as required and recorked.

DISTILLATION: In the wine industry, the extraction of spirits by turning wine into vapor and afterwards condensing in the form of beverage or neutral brandy.

DOM PERIGNON: A 17th Century French monk, the cellarer at the Abbey of Hautvilliers, widely credited as discovering (by accident) how to make Champagne.

DOSAGE: (*Do-sahj'*) A syrup prepared of concentrate or sugar, fine brandy and white wine of highest quality and well aged. This is added to Champagne when it is finished and ready for the final corking, for the purpose of sweetening or flavoring to the degree desired.

DRY: In wines, "Dry" simply indicates the absence or near absence of sweetness. A dry wine is not "sour." It simply lacks sweetness. "Dry" also used as classification for table wines (14% or less alcohol content) against "dessert" or "sweet" wine (20% alcohol.)

DOURO: (*Door'-oh*) A river and delimited region in North Portugal which produces the grapes that go into that country's Port wines.

DUTCHESS: An amber-colored grape grown in many eastern states.

e

EARTHY: Term used to describe wine that has a special flavor reflective of the soil in which the grapes were grown.

EBULLIOSCOPE: An instrument for determining the alcohol in fermented juice or wine.

EGG HARBOR, N. J.: Important grape and wine center in New Jersey.

ELVIRA: An American grape; cross between riparia and labrusca.

ENOLOGY: (*En-ahl'-oh-gee*) The science of wine making. Also spelled Oenology.

ENZYMES: Produced by cells such as yeast; do the actual job of fermentation.

EPERNAY: (Ay'-pear-nay) A center of French Champagne business which houses some of the more important firms in the Champagne making trade.

ESTERS: Volatile compounds formed by the combination of the acids in wine and alcohol. Form part of the "bouquet" of the wine.

ETHYL ALCOHOL: In wine, the result of yeast activity on grape and fruit juices. The sugar contained in such juices, when acted upon by enzymes is broken down into numerous products, including ethyl alcohol.

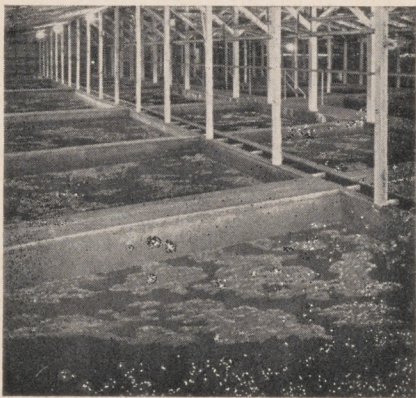
EXPERIMENT STATIONS: Federal and state plots of ground where grape varieties are studied to determine the best modes of cultivation and the effect of the soil and climate upon quantity and quality.

EVAPORATION: Wines and spirits evaporate constantly when in casks. In four years, a 50 gallon cask of brandy loses about 9 gallons through evaporation and absorption.

EVAPORATORS: Equipment used in wineries to produce a concentrate of grape juice. By application of heat under conditions of partial vacuum, the water content of grape juice is evaporated, leaving a syrupy essence. Shipped in metal containers or tank cars, the concentrate, after being reconstituted by addition of water, can, if desired, be fermented into wine.

f

FERMENTATION: The chemical action of yeast enzymes on grape sugar, transforming the sugar into almost equal parts of carbon dioxide gas (which bubbles away) and alcohol. Fermentation changes the *must* (the juice and pulp of grapes) into wine. If fermentation is permitted to proceed until all the grape sugar is used up, the result is a dry wine. Fermentation can be stopped by pasteurization, by additions of small amounts of sulfur dioxide (these methods are used in table wines) and, for dessert wines, by the addition of grape brandy. Both open vats and closed tanks are used in the fermentation of "must" into wine.



Open-vat fermentation of red wines.

FERMENTATION, CLEAN: One in which no micro-organisms take part except the true wine yeast.

FERMENTATION, MALO-LACTIC: Secondary fermentation which occurs in many table wines; changes malic acid to lactic acid, often to the wine's advantage.

FERMENTS: Agents capable of producing fermentation, such as yeast enzymes.

FIASCO: Wicker-covered bulbous bottles.

FIFTH: Most popular size wine bottle in the U. S. market. Contains 25.6. fluid oz. As name implies, is one-fifth gallon.

FILTERAIDS: Material used in filtering wine.

FILTRATION: The general operation of clearing wines by passing them through porous material which holds back particles in suspension.

FINGER LAKES DISTRICT: Located in Central New York state where there is a series of parallel lakes that resemble a hand on the map. Penn Yan, Hammondsport, Rheims, Urbana and Naples are centers of wine production in this district.

FINING: The method of clarifying a wine when it is in a cask or tank by adding some gelatinous or clay material (isinglass, white of egg, Bentonite, etc.) which drops slowly through the wine, carrying with it the suspended particles in the wine.

FINO: (*Fee'no*) A term applied to lightish-colored, fairly dry Sherry.

FLAVORED WINES: Wines with various flavors added (citrus, cocoa, etc.). These have been gaining in popularity in the U. S. Though classed as "Aperitif" wines, many are sweet enough to be used for after dinner drinks. Most such wines have been given forceful brand names.

FLAT WINE: In still wine, one that lacks character. In effervescent wine, one that has lost its "sparkle."

FLOR: (*Floor*) A Spanish word representing a type of yeast which forms a film on the surface of the wine while in vats and gives the wine a specific flavor. Used in the production of Sherry, with the wine usually designated as Flor Sherry.

FOILS: Metal or tin foil caps placed on the neck of bottle and crimped into place.

FOLLE BLANCHE: (*Foal Blahnsh*) A white wine grape of French origin, also favored for use in making brandy.

FORTIFIED WINE: A term deplored in the wine industry because it seems to indicate that alcohol is added to a wine simply to make it stronger. Actually, the grape brandy which is added to the fermenting wine has the major function of stopping the fermentation before all the grape sugar is used up, thus helping to produce a "sweet" wine.

FOXINESS: The unmistakable and strong taste characteristic of eastern American grapes (Concord, for example). Once deplored, some wineries now seek this foxiness.

FRANKEN RIESLING: (*Frank'-en Reez'ling*)

White wine grape, and wines made from this grape. Also known as Sylvaner.

FREE-RUN JUICE: The juice that drains readily from the presses before extreme force is applied. Free-run juice generally makes a better wine than "pressed" juice, and for that reason, free-run juice is often processed separately.

FRESH-TASTING: A manner of describing sprightly wines of high total acid.

FRESNO COUNTY: Center of wine production in California, particularly of the dessert wines. In the heart of the San Joaquin Valley, the county has about one-sixth of the state's wineries, produces about one-third of the state's wines.

FRUIT DISTILLERY: Premises established for distillation of brandy from grapes or other fruits. Operated under federal bond, fruit distilleries are now officially known as Distilled Spirits Plants.

FRUIT WINES: Wines made from fruit other than grapes. Label must state which fruit is used. Includes apple wine, berry wine, orange wine, etc.

FRUITY: Term used to describe a wine which carries a definite aroma and taste of the grape type from which it is made.

FURMINT GRAPE: Of Hungarian origin. Principal grape used for making the famous Hungarian Tokay wine. There is no relation between this wine and the Tokay wine produced in the United States.

g

GALLON: Largest container (128 oz.) normally used for wine. Usually jug shape.

GAMAY: (*Ga-may'*) A grape used in the production of red wine. A sparse producer. The wine is sometimes sold under its varietal name (often *Gamay Beaujolais*), though more often blended into a Burgundy.

✓ **GENERIC WINE NAMES:** Wine type names reflecting the Old World places in which these types were originally produced (Burgundy, Rhine, etc.), or reflecting not the place-name but an habitual name given such wine. (Example: Claret, the British name for the red table wines of Bordeaux.)

GEORGIA: Small grape acreage. Makes Scuppernong and Muscadine grape wines, as well as berry and fruit wines (Blackberry, Youngberry and Peach).

GEWURZTRAMINER: (*Geh-vertz'-trah-mee-ner*). A grape and a wine named for the grape. The wine is marked by a spiciness that many find very pleasant.

GIRONDE: (*She-rawnd*) A region in the southwest of France containing the renowned red and white wine districts of the Bordeaux area, including the classified growths of Claret.

GOLD: White wine grape developed at U.C. Has light Muscat flavor. Also a wine made predominantly from this grape.

GRAFTING: The operation of splicing the parts of two vines, so that the rooted one will support and nourish the other. The root part is known as the stock and the grafted part is the scion. Stocks are selected for ability to resist disease.

GRAPE ACREAGE: In 1968, there were 456,170 acres of vineyard which were in the bearing stage in California. No up-to-date figures are available for other states. Last official report (1946) showed 134,000 acres in states other than California. Total is undoubtedly much greater now.

GRAPE SUGAR: The principal sugar of grapes, $C_6H_{12}O_6$, same as dextrose, glucose.

GRAPPA: Brandy made from *pomace* (the fermented grape pulp left after the wine is drawn off). A fairly harsh water-white brandy. Also called Marc brandy.

GRAVES: (*Grahv*) One of the districts in the Bordeaux area of France. Also a white table wine from that district.

GREEN HUNGARIAN: White grape grown to limited extent in Calif. Also a wine made predominantly from this grape.

GRENACHE: (*Gray-nahsh'*) A wine grape which has won wide acceptance in the light Rosé wines which are often produced from it. Also used in making Port in California.

GREY RIESLING: A white wine grape; also a wine made from this grape.

GRIGNOLINO: (*Green-yo-leen'-oh*) A red wine grape often used to make a Rosé wine. Also a wine made from this grape.

h

HAMMONDSPORT, N. Y.: Center of upstate New York wine industry, located on southern end of Lake Keuka.

HARASZTHY, AGOSTON: Hungarian nobleman, father of the modern phase of California's wine and grape industry. Established nursery at Sonoma in 1853.

HARVEST SEASON: Grape picking and wine-making time. In California, the season begins about the middle of June and often lasts well into December. In most other states (and in other countries in the Northern hemisphere), the grape harvest generally begins later and ends earlier. In the Southern hemisphere, harvest time is generally March through May.



Special knives speed grape harvest.

HAUTE SAUTERNE: (*Oh So-tairn'*) A white table wine, supposedly sweeter than ordinary Sauterne.

HEADS: Spirits obtained at the beginning of distillation. Drawn off and not used in making brandy.

HECTARE: French land measure: 2.47 acres.

HECTOLITER: 100 liters or 26.41 gallons.

HERAULT: (*Ah-row*) District in southern France; big source of *vin ordinaire*.

HIPPOCRATES: "The Father of Medicine," a famous Greek physician who recommended the moderate use of wine in many cases of sickness.

HOCK: A term used (mainly in England but sometimes in the U. S.) for dry white table wines of the Rhine type.

HOLY SCRIPTURES AND WINE: The Bible, and especially the Old Testament, is replete with references to grape growing and wine making and appreciation of the merits of wine, which is defined as "a gift of God" and a beverage that "maketh glad the heart of man."

HOMEMADE WINES: Untaxed wines made in the home by amateur winemakers. Between 10 and 15 million gallons of "basement" wines are still made annually in the United States. An individual can make up to 200 gallons a year for his family's use, tax free, upon registering with the proper authorities.

HYBRID VINES: In viticulture, vines produced by cross-breeding.

i

ICE WINE: Wine produced on rare occasions when extreme cold weather freezes the grapes. Reputed to result in wine of high quality.

IMPERIAL: (Fr. *Imperiale*) Wine bottle equivalent to the Methuselah.

INCRUSTATION: Term used to denote fixed crust which develops in red wine that has been stored for some years in bottle.

INSIPID: A term for flat-tasting wine with low total acid.

IONA: American grape used for white wine.

ION-EXCHANGE: Use of various resins to help clarify and stabilize wine.

ISABELLA: Dark red American grape, almost black, which squeezes a white juice and is popular for blending.

IVES: Red Eastern grape.

JAMES: A black Muscadine grape.

JEFFERSON, THOMAS: Advocated the use of wine and declared: "No nation is drunken where wine is cheap, and none sober where the dearness of wine substitutes ardent spirits as its common beverage."

JEREZ DE LA FRONTERA: (*Hay-rayz'*) The noted center, in Andalusia, of Spain's Sherry

production and trade. The term Sherry is an English corruption of Jerez.

JEROBOAM: An out-sized bottle sometimes used for packaging Champagne. Contains four fifths. Also called "Double Magnum."

X **JOHANNISBERG(ER) RIESLING:** Some call it WHITE RIESLING. A very highly regarded white wine grape; also the name of the wine made from this grape.

JURA: (*Shu-ra*) French district near Swiss border. Its wide range of wines is of modest quality. Best known: its Chateau Chalon, a sort of unfortified Sherry.

k

KEG: A small barrel.

KEEPING QUALITIES: The factors affecting the durability, or life, of a wine.

KELLY'S ISLAND, OHIO: One of the "Ohio Wine Islands" on Lake Erie.

KERN COUNTY: A California county at the south end of the San Joaquin Valley. Because it generally has long hot Summers and Autumns, this is mainly a dessert wine production area.

KOSHER WINES: Wines made under the supervision of a Rabbi to conform with Jewish religious practices. Includes all wine types, but in recent years the term, "Kosher Wine" has meant to the trade the Concord-flavored, light-alcohol, sugar-sweetened wine that has become very popular in past two decades.

/

LABEL: A wine label *must* show the wine type, alcoholic content, place of origin and name of producer, bottler or importer. Must also show size of bottle unless this is blown into the glass.

LAKE KEUKA REGION: Located in the central portion of New York state. Penn Yan is on the northern rim of the lake and Hammondsport at the extreme southern end.

LEAFHOPPER: Tiny, sucking insect that punctures the leaf of the vine on its underside, reducing the capacity of the leaf to do its job. A difficult-to-control pest.

LEES: Deposits found in casks after storage of new wine.

LEIF THE LUCKY: Son of Eric the Red, of Norway, who named the coast between New Jersey and Maine, where he landed about A.D. 1000, "Vineland," because vines grew everywhere.

LENOIR: A red grape; best known of all the cultivated varieties of *V. bourquiniana*.

LEVULOSE: With dextrose, the primary sugars in grapes. Levulose is twice as sweet as dextrose; readily ferments into wine. Chemically: $C_6H_{12}O_6$.

LIEBFRAUMILCH (*Leeb'-frow-millsh*) A white wine type (not a varietal) from Germany. Generally soft and slightly on the sweet side. Can vary widely in quality.

LIGHT SWEET WINE: A wine of low alcohol content with appreciable sweetness.

LIVERMORE VALLEY: A valley in California's Alameda County, known for its production of white table wines.

LODI: A town in San Joaquin County, amid extensive Tokay vineyards. A producing area noted for its Sherry and brandy.

LONGSWORTH, NICHOLAS: In 1820 started planting vines along the Ohio River. First American to produce an effervescent wine: "Sparkling Catawba" (1847).

m

MADEIRA: An island off the west coast of Africa, under Portuguese control, noted for its trade in wines of this name. These are dark amber, of 20% alcohol, with a baked taste, and generally sweet.

MADERA: (*Mah-deh'-rah*) Central California town and county in which is located the biggest wine producing premises of the nation's biggest co-operative winery.

MAGNUM: Large wine bottle used for Champagne, holding about two fifths.

MALAGA: (*Mah'-lah-gah*) A dessert wine, produced in Spain's province of Malaga. Also a grape grown in the U. S. for table consumption and wine making.

MALBEC: (*Mal'-beck*) Grape which produces a red wine of excellent quality and which matures rapidly. Widely planted in France's Bordeaux area.

MALVASIA: (*Mal-vay'-zha*) Highly regarded grape used to produce dessert and (in the U.S.) table wines of that name.

MARC: (*Mark*) French term for pomace. Also a brandy made from pomace.

MARGAUX: (*Mar-go*) A commune, near the Gironde, in France. Its most important wine is its Chateau Margaux.

* **MARSALA:** (*Mar-sah'-lah*) A dark amber wine sweeter than Sherry and Madeira.

MATARO: Red wine grape of French origin.

MATURE GRAPES: Grapes that have acquired the proper proportion of sugar and acid.

MATURE WINE: Wine that has developed all its characteristic qualities.

MAY WINE: A light white wine infused with the aromatic leaves of the herb called Woodruff.

MEAD: A beverage made from fermented honey, often spiced.

MEDOC: (*May'-dock*) The most important district in the Bordeaux region of France. Produces only Clarets.

MELLOW: Term for wine which is soft and ripe and well matured.

MENDOCINO COUNTY: Though this is the northernmost wine producing county in California, it is still within the same latitudes as southern Italy or Spain, but with cooler weather. Its production is mainly of red table wine.

METHUSELAH: An out-sized bottle used occasionally in France for packaging Sparkling wines. Contains about eight fifths.

MICHIGAN GRAPE DISTRICTS: They are located in the southwestern part of Michigan (Van Buren County, Berrien County and the balance in Kalamazoo, Allegheny, Cass and Ottawa counties.)

MIDDLE BASS ISLAND, OHIO: One of the "Ohio Wine Islands" on Lake Erie.

MISSION GRAPE: A red wine grape supposed to be the Monica of Spain; first vinifera grape grown in California. Planted by the Franciscan Fathers at the missions they established, hence the name.

MISSOURI GRAPE DISTRICTS: Most of the grape plantings are in the Ozarks in the southwestern part of Missouri. Hermann is the center of viticulture but grapes are grown and wine made around Boonville, Augusta and Hannibal on the Mississippi, and St. Joseph, on the Missouri.

MOLD: Fungus growth that develops on grapes, especially during rainy weather. Certain types of mold can be beneficial (see Noble Mold).

MONTEREY COUNTY: California county that borders on Pacific Ocean, south of Santa Cruz County. Increasingly important as premium table wine area.

MOSELLE: (*Mo'zell*) A white wine made from grapes grown in the wine districts along the Moselle River in Germany. In California production, a similar wine.

MONDEUSE: (*Mon-doo's*) A red wine grape of French origin.

MONTRACHET: (*Mawn-rah-shay'*) Noted vineyard in France planted exclusively to Chardonnay. Its wine is rated the most celebrated (and most expensive) of White Burgundies.

MOSCATO CANELLI: Italian name for a choice Muscat grape variety; known in France as Muscat de Frontignan.

MOURESTEL: (*Moor'-ess-tell*) A red wine grape of French origin.

MOUSY WINE: Wine having an unpleasant smell and taste; a musty wine.

MULLED WINE: Wine to which sweetening and spice has been added, and which is then heated. It is served hot.

MUNSON, T. V.: One of the greatest viticulturists the United States has produced. Conducted most of his grape-breeding experiments at Dennison, Texas.

MUSCADINES: Wild grape varieties, white and black, that grow in the South and are distinct from other native species.

MUSCADELLE DU BORDELAIS. A choice Muscat grape of French origin.

MUSCAT OF ALEXANDRIA: The most widely planted Muscat grape.

MUSCAT DE FRONTIGNAN: Choice Muscat grape, known in Italy as Moscato Canelli.

MUSCAT WINE: A wine (table or dessert) made from Muscat grapes.

MUSCATEL: Sweet dessert wine of Muscat grapes. Designated as a varietal wine, it is the only U. S. dessert wine so classified.

✕ **MUST:** The fresh juice and pulp of the grape before fermentation begins.

MUSTY WINE: Wine that has taken on a disagreeable flavor or smell from molds due to bad storage or treatment.

n

NAPA COUNTY: One of California's North Coast counties, it is well known for the quality of its table wines. Most of the wineries of the county are located along State Highway 29, running through the famed Napa Valley.

NATIONAL WINE FESTIVAL: Held in October and devoted to publicizing wines in the United States and to making the nation more wine conscious.

NATURAL WINES: Wines naturally made, with no sweetening and no spirits added.

NEBUCHADNEZZAR: A huge bottle which holds the equivalent of about twenty quarts. A curio, possibly used in France.

NEUTRAL BRANDY: Brandy distilled at a high degree of proof, used mainly in the production of dessert wines.

NEW JERSEY GRAPE DISTRICTS: Center around the villages of Egg Harbor and Vineland, in southeastern part of the state.

NEW YORK GRAPE DISTRICTS: The principal districts are the Chautauqua in the western part of the state, the Niagara district east of Buffalo, the Finger Lakes District in the central part of the state, and the Hudson River District.

NOAH: A Southern white hybrid grown in Missouri.

NOBLE MOLD: A fungus (*Botrytis Cinerea*) which helps produce the Sauternes of France. Also called "Noble Rot."

NORTH BASS ISLAND, OHIO: One of the "Ohio Wine Islands" on Lake Erie.

NORTON: The best of the native American red wine grapes. Cultivated variety of *V. aestivalis*. Grown in all the important Eastern wine districts.

NOSE: The bouquet and aroma of a wine.

NUTTY: A term sometimes used to describe the special taste of Sherry.

O

OENOLOGY: (*En-ahl'-oh-gee*) Science of wine making. Also spelled Enology.

OHIO GRAPE DISTRICTS: They are located in the northern part of Ohio along Lake Erie and on the Lake Erie Islands.

OLOROSO: (*Oh-low-row'-so*) A popular type of Sherry, darker and somewhat sweeter than the Fino and Amontillado types.

ONTARIO: American white wine grape.

OPORTO: The city in Portugal that is headquarters of the Port wine trade and houses the cellars of many important wine shippers.

OREGON WINES. Output of grape wine is small; largely currant, loganberry, blackberry, apple and peach wines.

OVALS: Elliptical or oval casks, usually made from oak.

OXIDATION: Change in wine, either for good or bad, due to wine coming in contact with the air.

p

PALOMINO: Principal and traditional white wine grape used in making Sherry.

PALATINATE: A German wine region situated on the slopes that border the Rhine.

PASTEURIZATION: Process of heating wine to a suitable temperature and holding it at that temperature for a certain length of time, so that any organisms which have developed and are present will be destroyed.

PENN YAN, N. Y.: Center of wine industry on northern end of Lake Keuka in Finger Lakes District.

PETILLANT: See "Crackling Wine."

PETITE BOUSCHET: (*Pay-teet'-Boo-shay'*) Wine grape of French origin.

PETILLANT: (*Pay-tee-yawn*) French for slight effervescence. Same as *frizzante* in Italy, *perlwein* in Germany.

PETITE SIRAH: (*Pay-teet'-See-rah'*) Red wine grape which has a forceful flavor.

pH: A measure of the active acidity as distinct from the total acidity. The higher the acidity, the lower the pH.

PHYLLOXERA: Plant louse that works at the roots of the vine. Only control: grafting vines onto native American vine roots, which are resistant to this pest. (Most European vineyards are so grafted.)

PIEDMONT: An important province in northern Italy noted for its fine Barolo wines. It includes the Asti District.

PINK WINE: Rose-colored wine, light bodied, low alcohol. Also called Rosé wine.

PINOT BLANC: (*Peé-no Blawn*) French White wine grape. Also, a wine made predominantly from this grape.

PINOT NOIR: (*Pee-no' Nwahr*) Choice red wine grape, used for making fine Burgundy. Also, a wine made predominantly from this grape.

PIPE: Cask containing 126 gallons.

PLASTERING: Adding gypsum to grape juice or wines which are low in acid, for the purpose of giving better acid balance.

PLUTARCH: Noted Greek biographer and moralist who declared that "of all beverages, wine is the most profitable, of medicines, the most pleasant, and of dainty

fare, the most harmless, provided always that it be well-tempered with opportunity of the time."

POMACE: Fermented pulp left in the tank after the new wine has been drawn off.

For filling - pressing me

PORT: Rich, heavy-bodied, sweet, dessert wine of a tawny or ruby color.

POTASSIUM BITARTRATE: Acid potassium salt found in wine. Almost insoluble, it is eliminated by standard cellar practices.

POT STILL: A bulb-shaped still used in brandy production which does not have a constant flow of raw material (wine) to vaporize. (This is in contrast to the continuous still.)

PREMIUM WINES: Wines of better than average quality sold for higher than average prices.



Wine press principle: direct force.

PRESS: A piece of equipment which forces the juice from the grapes by the application of direct pressure. Presses are sometimes used alone during the vintage and sometimes in conjunction with a crusher.

PRODUCTION: In the fiscal year ending June 30, 1968, over 216 million gallons of wine were produced (fermented) in the U. S., with the final total reaching 238 million gallons through necessary amelioration and brandy addition. California supplied roughly 80% of this gallonage, which includes table and dessert wine only. In *Vermouth* and *Aperitif* wine (made from finished wine), production hit 21.6 million gallons, with California supplying 85% of the total. In *Sparkling Wine* (also made from finished wine), production reached 11.3 million gals., with California and New York State far ahead of other production centers.

✕ **PROOF:** A system of measuring the alcoholic strength of beverages. One degree alcohol is equal to two degrees proof. Alcoholic content of spirituous beverages must be shown on the label in terms of proof; but in wine and beer, alcoholic content is shown in per cent alcohol by volume.

PULP: The fleshy contents of the grape.

PUNCHEON: A cask that contains 160 to 170 gallons. Made of oak.

PUT-IN-BAY ISLAND, OHIO: One of the "Ohio Wine Islands" in Lake Erie. Also known as South Bass Island.

R

RACKING: Removal or separation of the clear wine from the deposit on the bottom of the tank by siphoning or pumping.

RANCIO: (*Ran'-see-oh*) Flavor acquired by Sherry by storage over long periods. A desirable characteristic.

RED WINES: Wines that contain the red coloring matter of grape skins or juice. Pink or Rosé wines are classed with the red wines.

REDUCING: The operation of diluting spirits (by adding distilled water) from a high strength to a lower one.

REFOSCO: Crabb's Burgundy, a red wine grape.

RESISTANT STOCK: Roots of vines that are resistant to phylloxera. (*See.*)

RETSINA: (*Ret-see'-nah*) A resin-flavored wine of Greek origin. Small U. S. production.

REIMS: (*Reem*) A center of the French Champagne trade in the Valley of the Marne.

RHEINGAU: (*Rhine'-gow*) Most noted of all the Rhine wine-making districts.

RIDDLE RACKS: See *A-Racks*.

RIESLING: (*Reez'ling*) A thoroughly dry, tart, white wine, with a slightly greenish-amber cast of color. Present wine nomenclature also refers to wines of this general type as California Hock, California Rhine

Wine, or as California Moselle. These wines vary according to brands. A different wine is Johannisberg Riesling, which is of the same general type as California Riesling but which is made of the Johannisberg Riesling (White Riesling) grape and has the flavor and aroma of that grape.

RIPARIA: Resistant root stock.

ROMANEE CONTI: Probably the most famous of all the great Burgundy wines. Expensive. Made from grapes grown only on a 7-acre vineyard.

ROMMEL: Grape grown in southeastern U. S.

ROSE' WINE: A pink or rose-colored wine, which has become very popular in recent years. The pink color is provided by fermenting the wine for only a short time with the grape skins (from which the color comes), yet not long enough to give the wine a deep red color.

ROUGH WINE: Wine disagreeably hard to the palate, or wine not sufficiently aged.

ROYALTY: A recently developed black grape with strong color.

RUBY WINE: Wine resembling in color the deep red jewel of that name.

RUPESTRIS: A resistant root stock.

S

SACCAROMETER: An instrument used to estimate the sugar in grapes and must.

SACRAMENTAL WINE: Wine used by the Christian Church in the Holy Sacrament.

SACRAMENTO VALLEY: The large interior valley that covers the north central tier of counties in California. Not a heavy wine producing area.

SALTS IN WINE: Wine contains a wide range of salts, both organic (potassium tartrate, calcium tartrate, etc.) and inorganic (sodium, iron, etc.).

X **SALVADOR:** A wine grape with red juice. Used mainly to provide color to wines lacking it.

SAN BENITO COUNTY. One of California's central coastal counties. It abutts Santa Clara County on the north and Monterey County on the west. Contains substantial (and increasing) acreage of varietal wine grapes.

SAN BERNARDINO COUNTY: A county in Southern California containing the Cucamonga and Guasti wine producing areas. Here, production is generally divided almost equally between table wine and dessert wine.

SAN JOAQUIN COUNTY: A California county in the northern part of the San Joaquin Valley, which includes the Lodi area. Lies almost directly east of San Francisco Bay. Next to Fresno County in volume of wine production.

SANTA CLARA COUNTY: One of California's coastal counties, known for its production of good quality table wine. One of the traditional wine producing areas in which urbanization has taken a dramatic toll of vineyard land.

SAUTERNE: (*So-tairn'*) White table wine, dry, or slightly sweet, golden color. In France, this wine type (spelled *Sauternes*) is always on the sweetish side. Only in the U. S. is there such a wine as a "dry" Sauterne. Year in, year out, Americans buy more Sauterne than any other type of white table wine.

SAUVIGNON BLANC: (*So'-veen-yawn Blawn*) White Sauterne grape variety. Also, a wine made predominantly from this grape.

SAUVIGNON VERT: White wine grape of French origin.

SCUPPERNONG: Most popular of the Southern Muscadine grapes. Large green berries speckled with bronze.

SEASONING: Term used for preparing casks for the holding of wines and spirits.

SEC: A French word meaning dry. Used in the U. S. almost exclusively to describe Champagnes—and strangely enough, signifies semi-sweet rather than dry.

SEDIMENT: Deposit that settles naturally in casks and in bottles of wine, with the passage of time.

SEIBEL: (*Sigh'-bel*) French hybridizer whose name (followed by a number) is given to the numerous vines he developed and which are used both in the United States and in Europe.

SEMILLON: (*Sem'-ill-on*) Important white wine grape used in choice Sauternes. Also a wine made from this grape.



Baking Sherry in casks in the sun.

SERRA, FATHER JUNIPERO: Franciscan priest who planted the first European grapes in California at San Diego Mission about 1770.

SETTLING: The separation of solids from liquids by gravitation.

SHERRY: Appetizer wine with a nutty flavor, light to dark amber in color. Ranges from dry to very sweet. Sherry is produced by use of a special yeast (*flor*) or by baking. Baking is done in specially heated vats, in heated rooms, or in some cases by placing the barrels in the open where the sun does the job.

SLIP SKIN GRAPES: Eastern U. S. varieties, pulp of which slips easily from the skin.

SLIVOVITZ: A brandy made from plums.

SMOOTH WINE: Wine without the slightest harshness.

SOLERA: A system of blending older and younger wines during aging. A series of casks are arranged in tiers (3, 4 or 5 high), in which the newest wine is in the top tier and the oldest in the bottom. Wine is withdrawn from the bottom row only (and no more than half the wine at a time), and the cask is immediately refilled from the cask right above it. This, in turn, is refilled from the cask immediately above, and so on to the top cask. The top cask is then refilled with new wine of the same type. Withdrawals are made only at minimum periods, and the result is that there is a continuous blending as the new wine descends the tiers, providing a wine that is true to type. Limited amounts of Solera Sherries and Ports are made in this country.



Corner of a Solera in California.

SONOMA COUNTY: A North Coastal California county, known for its production of good table wines. Because the county's western border is the Pacific Ocean, breezes temper its summer climate.

SOUND WINE: A wine which is pleasant to look at, sweet smelling and good tasting.

SPARKLING WINES: Wines made effervescent by natural fermentation. Production method is indicated on label in three ways: (1) "Bottle fermented" or "Fermented in the bottle." (2) "Fermented in *this* bottle." (3) "Charmat process" or "Bulk process."

SPATLESE: (*Shpot'-lay-say*) German term indicating wine made from grapes deliberately picked late in the season.

SPIRITS: Term for all distilled beverages, but in the wine industry used mainly for distillates made at very high proof, higher than the limit for beverage brandy.

SPLIT: 6.4 oz. bottle, used mainly for Champagne and Sparkling wine.

SPOILAGE: The deterioration of wine by various changes, by enzyme action and microorganisms.

SPUMANTE: (*Spoo-mahn'-tay*) Italian term for Sparkling wine.

STANISLAUS COUNTY: A California county reaching into the foothills on the eastern side of the San Joaquin Valley. It includes the Modesto district. Production of table wine in this county has been on the increase.

STARTER: A selected pure yeast used to bring about a thorough fermentation, a rapid clearing and an absence of disagreeable flavors of secondary fermentation.

STEMMER: Machine for removing stems of grapes from pulp, seed and skins.

STILL: Apparatus for distillation of beverage brandy and neutral brandy.

STILL WINES: Term used to describe non-sparkling types of wine in contrast to those that effervesce.

STORAGE CAPACITY: Amount of wine that can be stored at a winery. The storage capacity of all wineries in the U. S. last year was well over 400 million gallons.

STORAGE TANKS: Closed wood, metal and concrete containers for storing wine.

Redwood storage tanks are often huge.



X **STUCK WINE:** A wine in which the alcoholic fermentation has ceased while some fermentable sugar remains unfermented.

SUGAR TEST: Grapes are crushed and juice strained into a cylinder. The hydrometer is then floated in the liquid and a reading made.

X **SULFUR:** Used in wine making for cleaning casks and for protecting vines from fungus diseases.

X **SULFUR DIOXIDE:** SO_2 . Used in protecting wines against bacterial attack or oxidation, and in the control of fermentation.

SYLVANER: (*Sill-van'-er*) White wine grape and wine produced from this grape. Also known as Franken Riesling.

t

TABLE WINES: Red, pink and white wines, usually dry, and containing from 10 to 14 per cent alcohol.

TAILS: Spirits obtained at the end of a distillation. Drawn off and not used for making brandy.

TANK: Large container, sometimes holds several hundred thousand gallons. Made of oak, redwood, steel, concrete (latter two coated with an inert film), or stainless steel. Used for aging wine.

TANK CAR: Railroad car in form of a tank, in which bulk wines are shipped. Can be single or multiple compartment cars (up to six compartments).

TANNIN, TANNIC ACID: Found in grapes and many other fruits, etc. When in excess, gives wine a "puckeriness."

TART: A term used to describe a wine which has a high acid content.

TARTARIC ACID: An acidic constituent of grapes, $C_4H_6O_6$.

TARTRATES: Salts or esters of tartaric acid. The tartaric acid is present in the grapes themselves, but is not obtainable except after fermentation. Tartrates are obtained from wine lees, argols, and pomace, all residues of winemaking. Wineries are the only source of tartrates.

TAWNY WINES: Wines with brownish tinge, such as Port sometimes acquires after a long period in wood.

TAXES: Federal excise taxes on wine are as follows: Table wine: 17c per gallon; Dessert wine, 67c; Carbonated wine, \$2.40; and Sparkling wine, \$3.40. State taxes go on top of these.

THOMPSON SEEDLESS: Also known as the Sultanina. The most widely planted grape in California. A heavy bearer. Used in dessert wines and brandy production. Is also widely used to dry into raisins and for shipment as table grapes.

TINTA GRAPES: The Tinta Cao, Tinta Francisco, Tinta Madeira, and other such Portuguese wine grapes.

TIRAGE: (*Tee-rahj'*) In Champagne production, the drawing off of still wine from cask to bottle, and the introduction into the bottle of sugar and yeast to bring about the desired secondary fermentation.

TOKAY: A pink-colored sweet dessert wine of California, with slightly nutty flavor, less sweet than Port; distinct from the Tokay (Tokaj) wine of Hungary.

TRAMINER: (*Trah-meen'-er*) Choice white wine grapes. Also the name of a wine made from this grape.

TRIUMPH: A white grape grown in the Southern states.

TROUSSEAU (*Troo'-so*) French black wine grape with white juice used as a Port wine grape.

TULARE COUNTY: A California county located in the southern part of the San Joaquin Valley, having a common border on the north with Fresno County. Substantial producer of table and dessert wine, with brandy production increasing.

TUN: Two "pipes," about 250 gallons.

TUSCANY: Region in central Italy noted for its wines. It contains the Chianti District.

TYPE: Term used for the classification of various wines. Generic names of foreign origin or names of grape varieties.

U

UGNI BLANC: (*Oon-yea Blawn*) White wine grape of French origin. Also called Saint Emilion or Trebbiano.

ULLAGE: Term used to describe the quantity by which casks and sometimes bottles are short of being completely full, due to evaporation or leakage.

V

VALDEPENAS: (*Vahl-day-pay'nahs*) A wine grape of Spanish origin.

VARIETAL WINE: A wine named after the grape from which at least 51 per cent of the wine is made.

VAULTS: Underground storage places for wine.

VATS: Large, open, straight-sided wooden tanks used for fermenting purposes; vats are also made of concrete or metal.

VELTLINER: A red skinned grape used to produce Rhine-type white table wine. Also, a wine made from this grape.

VELVETY: Term used to express soft, smooth quality of good wine.

VERMOUTH: Wine flavored with herbs and other aromatic substances. There are two types, French (dry, pale amber) and Italian (sweet, dark amber). The U. S. has developed a very light dry Vermouth for use as a mixer. This is generally labeled "Extra Dry" or some similar term.

VINEGAR: Wine vinegar is produced by oxidation of the alcohol in wine. This is done by exposing the wine to the atmosphere and to bacterial activity. Acetic acid results, giving the vinegar its familiar pungency and sharpness.

VINICULTURE: Science of wine making.

VIN ORDINAIRE: (*Van'-Or-dee-nair'*) French term meaning good, sound, inexpensive wine.

VINO ROSSO: Italian for Red Wine. Used in this country to describe the increasingly popular red wine from which the edge of dryness has been removed, sometimes by the addition of a slight amount of port. A "mellow" red table wine.

VINTAGE: Annual gathering and crushing of grapes.

VINTAGE WINES: Wines which show the year of production on the label. Of particular importance in European wines, where one vintage can vary greatly from another. In California, while there is sometimes a difference in the wines produced from year to year, the variation is small. However, some California wines do carry the vintage year on the label.

VINTNER: Properly one who sells wine, but often used to denote a wine producer.

VIRGINIA GRAPE DISTRICT: Principal grape acreage lies in Albermarle and Clark counties, with Charlottesville as the center. American varieties are grown there. In the sandy Tidewater section, the Scuppernong is the principal grape.

VITICULTURE: The science of grape growing.

VITIS VINIFERA: True wine grape.

V. LABRUSCA: The most plentiful species of purely native vines in the Eastern states. Known as the Fox grape.

V. RIPARIA: Eastern wild grape.

W

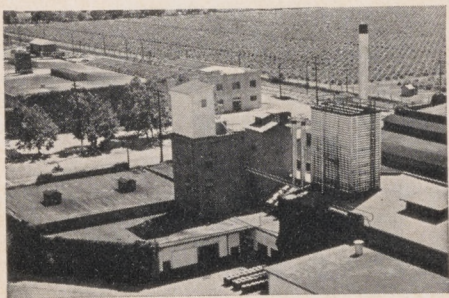
WHITE TABLE WINES: Sauterne, Rhine Wine Chablis, Moselle, Riesling, etc.

WHITE PORT: White dessert wine similar to Red Port, except for color.

WINE: The pure, naturally fermented juice of fresh ripe grapes.

WINE ADVISORY BOARD: Agency which assists the California State Director of Agriculture in administering the Marketing Order for Wine, the promotional program for California wine. Funds are obtained by means of an assessment on all wine shipped into trade channels.

WINE INSTITUTE: The California industry's association of wine producers, founded in 1934. Head office, 717 Market Street, San Francisco, Calif. 94103.



Wineries are flanked by vineyards.

WINEMAKER: The man, usually a graduate enologist, who is responsible for the wine making procedure at a winery.

WINE PRODUCING NATIONS: These include (not in order of importance), France, Italy, Germany, Hungary, Spain, Portugal, Switzerland, Russia, Greece, Czechoslovakia, the Balkans, Algeria, Palestine, South Africa, the United States, Canada, Argentina, Chile, Peru and Australia. Total wine production in the world during a year averages between 7 and 8 billion gallons. (*See table, page 2.*)

WINERIES: Establishments for the production (crushing and fermentation) of wine.

WINE STATES: Wine is produced commercially in 27 states. In California, the grape and wine industry is the major agricultural industry. Other important grape and wine producing states are New York, Ohio, Michigan, New Jersey, Washington, Oregon, North Carolina, Georgia, Iowa, Virginia, Missouri and Arkansas.

WINE THIEF: A glass tube used to draw wine out of a tank. The tube is inserted in the wine, a thumb closes the upper end, and when the tube is withdrawn, air pressure holds some wine in the tube.

WIRE HOOD: A twisted wire cap which is placed over a Champagne cork to hold the closure in the bottle against the pressure of the gas in the wine.

WOODY: Taste communicated to wine which is kept overly long in wood casks.



Wine thief (tube, not man) at work.

y

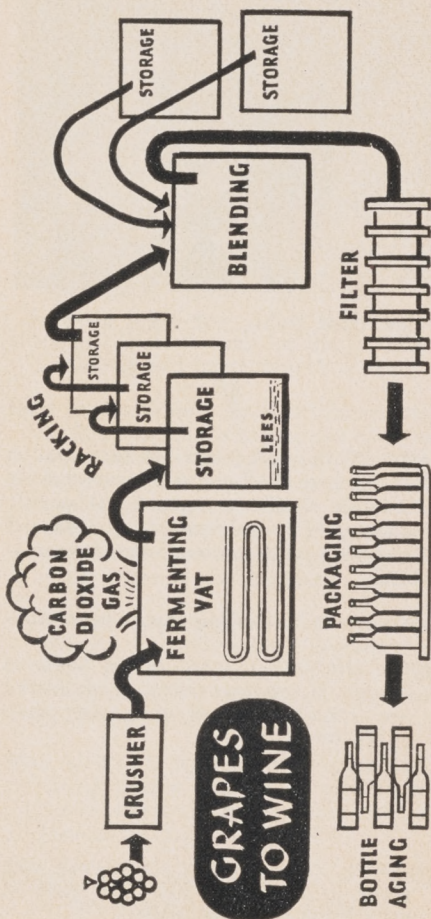
YEASTS: While wild yeasts are to be found on the skins of all grapes, in wine making these are usually neutralized and specific amounts of special yeasts are introduced into the juice to assure a better fermentation.

YOUNG WINES: Wines less than a year old.

YQUEM, CHATEAU: Located in the Sauterne district. It produces what is considered one of the finest sweet white table wines in the world.

z

ZINFANDEL: A very widely planted red wine grape in California; also the name of wine made from this grape.



HOW WINE IS MADE

► Man and nature work hand in hand in the production of wine. The job nature does is to permit yeasts to convert grape sugar into equal parts of carbon dioxide and wine alcohol. The job man does is simply to aid nature.

In this task he employs his mechanical ingenuity, his knowledge of chemistry and the experience of thousands of years of wine making.

Grapes to be turned into wine go first through a crusher, a cylindrical mechanism which sometimes handles up to 100 tons of grapes per hour, removes the stems, breaks the skins and frees the juice—yet works so precisely that the seeds remain unbroken.

The crushed grape pulp and juice, called “must,” is then pumped into large fermenting vats. Here the natural grape sugar is transformed by the wine yeasts into equal parts of carbon dioxide gas and wine alcohol. As the gas escapes, it causes the fermenting juice to bubble continuously.

The fermentation also creates considerable heat, and cooling devices are used to keep the temperature down. These are often installed right in the fermenting vats.

If the yeasts are permitted to convert all

the sugar, the resulting wine is "dry." When some sweetness is wanted, the fermentation is stopped while the proper proportion of grape sugar remains.

Complete fermentation of ripe grapes generally makes table wine of from 10 to 14 per cent alcohol. To produce a non-dry table wine (such as Sweet Sauterne) the fermentation is halted by the addition of a small quantity of sulphur dioxide or by pasteurization.

In the making of a dessert wine, fermentation is stopped by the addition of brandy at the proper time; the sweetness is sometimes increased by the addition of grape concentrate.

Red, White and Pink Wines

Color in the wine usually comes from the grape skins. So, in order to produce a red wine, fermentation proceeds with the skins left in the vat. To make a pink or rosé wine, the skins are permitted to remain in the fermenting wine for only a short period until a little color has been drawn out of the skins, and then the juice is siphoned off the skins and is permitted to ferment alone. A white wine is produced simply by fermentation of the juice alone right from the start.

When the fermentation is completed, the new wine goes into storage casks to begin the process of aging, which may take months or years, depending on the type and quality of the wine.

In storage, some of the grape solids in the wine settle or deposit to the sides and bottoms of the casks. These deposits are called

"lees." The settling is heaviest in young wines, but continues in the oldest as well (which is why some wine bottles show a crust or film of sediment after varying periods of age).

After proper aging, the wines are often blended. This is an art based on experience. Some grapes produce wines with a number of desirable characteristics but lacking in others. By blending, all the required elements can be properly proportioned in the wine that is to be bottled.

Before bottling, the wine is made brilliantly clear. This is called "finishing" the wine, and is done by sending the wine through filters, by storing it in cold rooms for varying periods of time, or sometimes by letting clarifying substances settle through the wine. The wine is then ready for the bottling line and for the market, though many vintners bin their wines to achieve some "bottle aging" before sending it into trade channels.

Hydrometer -

*How much
must
be added
+ temp*



stick

*Sticking - yeast stick
so must keep temp down*

down

Type Names Most Often Used

► The most popular wines are in capitals, with similar wines grouped under each main type.

APPETIZER WINES

SHERRY (dry to sweet)	VERMOUTH (dry to sweet)
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RED DINNER WINES

BURGUNDY Barbera Charbono Gamay Pinot Noir Red Pinot (dry wines)	CLARET Cabernet Grignolino Zinfandel (dry wines)	ROSE' (dry to sweet) VINO ROSSO (semi-sweet)
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Others: Red Chianti (dry), Concord (sweet)

WHITE DINNER WINES

CHABLIS Chardonnay Folle Blanche Pinot Blanc White Pinot (dry wines)	RHINE WINE Riesling Sylvaner Traminer (dry wines)	SAUTERNE Sauvignon Blanc Semillion Haute Sauterne Chateau Sauterne (dry to sweet wines)
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Others: White Chianti (dry), Light Muscat (dry to sweet), Catawba (dry to semi-sweet), Delaware (dry).

SWEET DESSERT WINES

PORT White Port Tawny Port	MUSCATEL Black Muscat Muscat Frontignan	TOKAY
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Others: Angelica, Madeira, Sweet Sherry.

SPARKLING WINES

CHAMPAGNE (dry to sweet)	SPARKLING BURGUNDY (semi-sweet to sweet)
------------------------------------	--

Others: Sparkling Muscat (sweet), Sparkling Rose' (dry to semi-sweet)

SPECIAL NATURAL WINES

With added natural flavors, Sweet.

Brookside Wineries

AGOURA #14

28650 W. Canwood Road

ANAHEIM #5

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3901 Bonita Road

COLTON #17

22900 Washington Avenue

CUCAMONGA #3

11837 Foothill Boulevard

DANA POINT #12

34105 Coast Highway

ESCONDIDO #2

2402 S. Highway 395

GLENDALÉ #16

1101 Air Way

GUASTI #1

9900 "A" Street

LA HABRA #9

2050 W. Lambert Road

PASADENA #8

3589 E. Colorado Boulevard

SAN PEDRO #6

Ports of Call Village

SANTA MONICA #15

2635 Wilshire Boulevard

TORRANCE #4

25352 Crenshaw Boulevard

VAN NUYS #10

6100 Sepulveda Boulevard

VENTURA #11

3280 Ventura Boulevard

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WINES & VINES

The Authoritative Voice of the Wine Industry